



Teppanyaki at Kai offers a style of Japanese cuisine that uses iron griddle to cook food. You can enjoy this dining experience surrounded by old & new friends. The word teppanyaki is derived from TEPPAN (鉄板), which means iron plate and YAKI (焼き) which means grilled, boiled, or pan-fried.

You can sit at our communal table sipping sake, handcrafted cocktails, wines or fine spirits - while our talented Chef masterfully flips, slices & grills the freshest vegetables, meats & seafood to create a highly interactive and entertaining dining experience!

SET MENU | \$45++ PER PERSON

Prices are quoted in US Dollars and are subject to 10% Service Charge & 17% TGST
Menu prices and menu items are subject to change without prior notice.

WELCOME DRINK & AMUSE BOUCHE

A refreshing start to awaken the palate.

TO START

SUSHI SET

Salmon Uramaki & Tuna Sashimi



OTSU SALT

A Kyoto-Style Cold Noodle Salad



OSAKA-STYLE OKONOMIYAKI

Savory Pancake with Bonito Flakes



MISO SOUP

Traditional Japanese Soup with Tofu and Seaweed



ROSE SORBET

Delicately Floral, Light & Refreshing

MAINS

Choice of One

GRILLED BLACK ANGUS TENDERLOIN

JUMBO PRAWNS

GRILLED CATCH OF THE DAY

Served with Garlic Fried Rice & Grilled Vegetables



ACCOMPANIMENTS & SAUCES

Soy Sauce



Peanut Sauce



Spicy Teriyaki



Ponzu



DESSERT

DORAYAKI

Traditional Japanese Sweet Pancake Filled with Smooth Red Bean Paste



MOCHIS

Delicate Rice Cakes with a Soft, Chewy Texture and a Subtly Sweet Creamy Filling



MATCHA CRÈME BRULÉE

A fusion of French Technique & Japanese Flavour

